

LA BRASSERIE



ENTRÉE

ANGUS BEEF TARTARE	32
Seaweed, Cured Yolk, Potato, Kaluga Caviar, Lemon, Espelette Pepper	
FOIE GRAS	36
Rhubarb, Brioche, Pistachio, Lavender	
HUÎTRES DU JOUR Seasonal Oysters	96 (one dozen)
Apple, Ginger Mignonette	
ESCARGOTS	48 (one dozen)
Sichuan Peppercorns, Scallion, Anchovy Butter, Sourdough	
'MY VERSION OF BOUILLABAISSÉ'	28
Sea Bass, Crab, Lemongrass, Plum Tomato, Rouille	
ALBROLHOS OCTOPUS	26
Sarriette De Garrigues, Corn, Prawn Oil	
YELLOWFIN TUNA	26
Avocado, Yuzu Kosho, Salmon Roe, Cucumber, Lime	
ENDIVES	20
Pear, Lettuce, Walnuts, Fermented Soybean, Honey	

PLATS D'ACCOMPAGNEMENT

SAVOY CABBAGE	22
Sunchokes, Black Truffle, Almonds	
PURÉE DE POMMES	15
Smoked Pancetta, Garlic Confit	
WILD MUSHROOMS	16
Button, Trumpet, Morel, Pearl Onion, Shio Kombu	
BABY CARROTS	16
Burrata, Beets, Marjoram, Sherry, Maple, Macadamia	

PLATS PRINCIPAUX

La Terre	
BŒUF	98
~30 minutes waiting time	
TAJIMA WAGYU RIBEYE 300g	92
BLACK ONYX TENDERLOIN 250g	45
KIDMAN STRIPLOIN 300g	
Served with	
Yuzu Béarnaise, Poivre Sarawak Sauce	
LUMINA LAMB	58
Leek Soubise, Black Garlic, Sherry, Shallots	
~30 minutes waiting time	
BANGALOW PORK BELLY	42
Coffee, Eggplant, Paprika, Citrus, Rosella Flowers	
POULET FERMIER FRANÇAIS	38
NOURRI AUX GRAINS	
Lentils, Chestnut, Broccolini, House Spices, Morel Farci	
~30 minutes waiting time	
La Mer	
SEASONAL LOBSTER	108
Roasted Whole Lobster, Heirloom Tomatoes, Bottarga, Choron, Cognac, Basil, Vanilla	
TOOTHFISH	45
Anchovy Carrot Velouté, Spring Peas, Baby Leeks, Sakura Ebi, Cajun	
POISSON DU JOUR	42
Asparagus, Potato, Kaffir Lime, Grenobloise	
HOKKAIDO SCALLOPS	42
Parsnip, Celeriac, Almond Milk, Samphire, Vin Jaune, Truffle	

VEGETARIAN

KABOCHA SQUASH	28
Potato Dumplings, Sage, Maitake, Parmesan	
VEG PROVENÇALE	26
Quinoa, Smoked Aubergine, Paprika, Herbes de Provence, Courgette, Capsicum	
VEGAN	
IMPOSSIBLE STEAK	32
Beetroots, Shallot Confit, Mushroom Jus	
OMNI CRABCAKES	26
Mango, Avocado, Espelette Pepper, Coriander	

DESSERT

APPLE TARTE TATIN	20
Caramelised Golden Apple, Puff Pastry, Caramel, Pecan Gelato	
CHOCOLATE 3 WAYS	22
Manjari Chocolate Bar; Chocolate Soil, Vanilla Bean & Chocolate Gelato; Chocolate Soup, Wild Orchid	
CITRUS	18
Lemon Crème, Vanilla Streusel, Orange, Mango Gel, Yoghurt Meringue	
LAVENDER CRÈME BRÛLÉE	18
Lavender Crème, Blueberry Ice Cream, Vanilla Tuile	



FESTIVE SET DINNER

5-COURSE... 158

WITH A COMPLIMENTARY GLASS OF MULLED WINE

FOIE GRAS TERRINE

Quince, Port Wine, Caramelised Onion, Puff Pastry



SEARED KING SALMON

Sea Urchin, Caviar, Kohlrabi, Passion Fruit Vierge, Horseradish



POTATO WATERCRESS SOUP

Sous Vide Egg, Bacon, Black Truffle



LUMINA LAMB LOIN

Grélot, Capsicum Onion Escabèche, Potato, Olives

OR

LOUP DE MER

Spinach, Artichoke, Corn, Beurre Noisette



CHOCOLATE FOREST

70% Chocolate Mousse, Sour Cherry, Chocolate Crumble

FULLERTON BAY BLEND COFFEE AND PREMIUM TWG TEA

